

REMARKS/ARGUMENTS

Claims 1-4, and 7-35 are pending in the application. Claims 1-4, 7-15 and 32-33 have been withdrawn pursuant to a restriction requirement. Reconsideration and a withdrawal of the rejections are respectfully requested in view of the above amendments and the following remarks.

Claims 16-31 and 34-25 stand rejected under 25 USC 112 as failing to comply with the written description requirement. This rejection is respectfully but strenuously traversed.

Applicant submits that the new claim features are fully supported by the specification. First, with regard to claims 16, 26, 29 and 31, the features may be found by reference to Applicant's specification, at p. 3, lines 15-18 and Fig. 1; p. 3, lines 19- p. 4, line 7; and p. 4, lines 13-14. In addition, claim 29 is supported by the specification, see p. 6, lines 6 et seq., and see Figs. 4 and 5. The additional claims are supported by their dependencies on one of the other claims.

For the above reasons, reconsideration and a withdrawal of the rejection is respectfully requested.

Claims 16-31 and 34-35 stand rejected as being indefinite. This rejection is respectfully traversed in view of the above amendments and the following remarks.

Claim 16 has been amended to more particularly recite that in that embodiment placing the shell is the same shell previously mentioned.

Claim 20 has been amended to recite the food is the previously mentioned food, referring to it as -- said food--.

Claim 26 has been amended to delete the second reference to placing the food into the shell.

Claim 31 has been amended to refer to the shell previously mentioned.

Claim 34 has been amended to recite that at least two shells, a first shell and a second shell, are provided.

For the reasons set forth above, the section 112 rejection is believed to be obviated, and reconsideration and a withdrawal of the rejection is respectfully requested.

Claims 16, 19 and 26-28 stand rejected under 35 U.S.C. 102(b) as being anticipated by Mendez (US 1,076,383). This rejection is respectfully but strenuously traversed and reconsideration and a withdrawal of the rejection is respectfully requested.

Applicant's invention is not disclosed or suggested by Mendez. The Office Action contends that Mendez teaches placing food in a shell including two hinged plates, and conductive heating of food in the device. Applicant respectfully traverses the rejection.

The present invention provides an improved cooking method, and is an improvement over prior art type methods. Applicant, in its specification, discusses the drawbacks of the prior art:

Convection provides perhaps the most direct heating method, as the heating material, e.g. oil or fat in frying, is directly in contact with the food to be heated. Yet, each method may have drawbacks as well, e.g., frying foods through convection results in the food absorbing some of the oil or fat used.

(Applicant's specification, p. 2, lines 1-5).

Applicant further discusses preferred embodiments of the present invention which utilize conductive heat transmission through the shell, as opposed to the convection methods (e.g., Mendez) where the food cooks by being in direct contact with the oil.

After dough 30 is placed inside shell 10 and shell 10 is closed, the embodiment is ready for cooking. Cooking occurs through placement of the embodiment in a frying apparatus, such as a fryer known in the art. The dough is cooked through conductive heat transmission: the heat of the fryer is conducted through shell 10 and thus to dough 30, which cooks dough 30. The weighing of shell 10, sufficient to sink it below the surface of the oil, provides further contact of shell 10 with the oil, and so conduction occurs throughout the embodiment.
(Applicant's specification, p. 5, lines 3-9).

The Applicant's present invention provides an improved method for cooking food. In particular embodiments, the food is dough and is cooked into doughnuts. According to the Applicant's invention, cooking of the dough is accomplished through conduction of the heat from the cooking medium, such as oil, and through the shell of a cooking apparatus. The cooking medium or oil, need not contact the dough (i.e., food to be cooked).

The prior art relied on in the Office Action fails to disclose or suggest the Applicant's present invention. The Mendez patent (US 1,076,383) discloses an apparatus used for a prior art type method, where convection of the hot liquid (e.g., oil) is applied to cook the food. What Mendez discloses to one of ordinary skill in the art is to cook food by bringing the food in direct contact with the cooking medium or oil. (See Mendez Fig. 5, and col. 4, lines 1-6) Unlike the Applicant's invention, Mendez cooks food by flowing oil into the device to immerse the food in the device in a bath of oil. Further, Mendez

provides food having its own shape, e.g., fish, potatoes, steak (see col. 1, lines 8-17), and does not disclose or suggest a method where the food takes the shape of the cooking device (as the food is merely accommodated within the Mendez device). Therefore, Mendez actually teaches one of ordinary skill in the art not only to immerse the food in grease and use convection cooking, but also, to provide a device where food items, already of a discrete shape, are placed into the device to be cooked by immersion in a grease bath.

Moreover, Mendez does not even provide a teaching or suggestion of a device or method for cooking dough. Accordingly, Mendez fails to disclose the Applicant's invention, and, when considered for what it fairly does disclose, Mendez would not lead one of ordinary skill in the art to arrive at the Applicant's present invention. One of ordinary skill in the art looking at Mendez would not have been led to change Mendez's purpose and function in the manner contemplated by the Office Action with regard to any of the rejections set forth therein.

In other words, if one of ordinary skill in the art were to consider Mendez, one would gain from Mendez that cooking would rely on grease flowing into the foraminous surfaces of the Mendez device to surround the food. This is not the Applicant's invention, nor is it suggestive of the present invention. One would not seek to defeat the purpose of Mendez by making the combinations proposed in the Office Action so that an entirely different device and different method of cooking (e.g., Applicant's conductive method versus Mendez's convective method). Applicant, according to embodiments of

the invention, after all, provides an inventive method which seeks to exclude grease from entering into the device and from immersing the dough in the device.

For the reasons set forth above, Mendez fails to disclose or suggest the present invention, and the rejection should be withdrawn.

The Office Action states that the plates of Mendez “inherently provide[] *conductive* heating of the food contained within the device.” However, in accordance with the distinctions in the Applicant’s specification, Mendez, unlike the Applicant’s invention, provides convection heating (where the grease is directly introduced to the food). The Applicant’s invention uses conduction (heat from the oil to the cooking shell, and then from the cooking shell to the dough).

Claim 16 has been amended to recite a first environment and a second environment, where there is maintenance of food in one environment and grease in another environment, which Mendez does not disclose.

Accordingly, Mendez fails to disclose or suggest the invention as recited in claims 16, 19 and 26-28.

Claim 20 stands rejected under 35 U.S.C. 102(b) as being anticipated by Mendez. This rejection is respectfully but strenuously traversed and reconsideration and a withdrawal of the rejection is respectfully requested.

For the reasons set forth above and for any additional reasons following, claim 20 is not obvious in view of Mendez.

In addition to the above reasons, a further reason why the present invention is not disclosed or suggested by Mendez is that one of ordinary skill in the art would not understand Mendez to be involved in shaping food. Mendez recites an apparatus into which food of discrete shapes and sizes is placed. The Office Action contemplates that Mendez would teach the present invention because the foods mentioned in Mendez were commonly shaped by the consumer cutting the food with a knife and fork. However, that would not be part of the cooking process, and Applicant's invention provides a food product with a resultant shape after cooking, meaning that the food is shaped during the cooking process (i.e., while the food is in the shell) and not after the food has been removed from the shell. Applicant has amended claim 20 to recite that the final shape provided approximates the shape of the shell. Mendez does not disclose or suggest this feature, as there is no disclosure of food approximating the shape of the Mendez device. Mendez provides a circular shaped device, but the food (e.g., steak, potatoes, and fish) that Mendez mentions are cooked in its device, is not disclosed to emerge from the device as a round shape after it has been cooked in the Mendez device. Rather, the Mendez device is used for foods having a shape, and not disclosed for use with food products, such as dough, which may be shaped by Applicant's method. The amendment to Applicant's claim 20, which now recites the food approximating the shape of the Applicant's shell, further distinguishes the present invention over Mendez, and also distinguishes the invention from persons shaping their food by cutting it (as the Office Action asserts). Applicant's food is shaped through the Applicant's cooking method, wherein the food, such as dough, approximates the shape of the shell to provide the final

food shape. This is not taught, suggested or disclosed by Mendez, or the use of a person with a knife. Using a knife would be cutting the final product, which the Applicant's method indicates is already shaped (i.e., before the step of cutting referred to in the Office Action). Though the Applicant understands its food (of the final shape called for by the method claim 20) may be cut, claim 20 recites a method of cooking where a food shape (approximating the shell shape) is obtained through cooking.

For the above reasons, reconsideration and a withdrawal of the rejection with respect to claim 20 is respectfully requested.

Claims 17-18 and 21 stand rejected under 35 U.S.C. 103(a) as being unpatentable over Mendez as applied above, in view of Hunter et al. (US 5,988,048). This rejection is respectfully but strenuously traversed and reconsideration and a withdrawal of the rejection is respectfully requested.

Applicant's invention is not obvious over the cited references. First, for the reasons set forth above, Mendez fails to disclose or suggest the present invention, and even if Mendez were to be combined with Hunter et al., as proposed in the Office Action, the Applicant's invention is not obvious.

Second, combining Mendez with the further reference of Hunter does not result in the Applicant's invention. Claims 17, 18 and 21 depend directly or ultimately from claim 16. Applicant's invention, as set forth in claims 17, 18 and 21, through their dependency on claim 16, provides the steps of configuring a shell, placing food within the shell, and configuring the shell to bring the plates together. Claim 16 has been amended to more

particularly distinguish the present invention by reciting that placing the shell in a second configuration is accomplished by bringing together the first plate and the second plate to form an enclosure comprising a first environment which is a food containing environment that contains the food to be cooked. The dependent claims accordingly, also contain these features. Claim 16 (and claims 17, 18 and 21) also recites a second environment where the cooking media is contained, and separating the first environment (i.e., the food containing environment) from the second environment (i.e., the environment containing the cooking media). Claim 16 recites the step of:

- maintaining said shell in said frying apparatus for a sufficient period of time to cook said food and maintaining the food to be cooked in said first environment and maintaining said cooking media in said second environment.

The separation of the cooking media from the dough provides for conductive cooking, as opposed to convection discussed in regard to Mendez (see above). Applicant's claimed invention is distinguishable over the cited references.

The additional reference of Hunter et al. does not result in the Applicant's invention, even if combined with Mendez, as proposed in the Office Action. Hunter et al. also has the deficiencies noted above with regard to Mendez, and, though the Office Action attempts to credit Hunter et al. with a disclosure of "conductive heating", Hunter et al. actually uses convection by providing apertures (41) in the wall and bottom surfaces of the cooking vessel. The cited references even if combined (as proposed in the Office Action), still fail to teach, suggest or disclose the Applicant's present invention.

For these reasons, reconsideration and a withdrawal of the rejection is respectfully but strenuously traversed.

Claims 22-25 stand rejected under 35 U.S.C. 103(a) as being unpatentable over Mendez in view of Hunter et al. (US 5,988,048), as applied above, and further in view of Aurio et al. (US 20060099324) and Young et al. (US 6,048,564). This rejection is respectfully but strenuously traversed and reconsideration and a withdrawal of the rejection is respectfully requested.

Applicant's invention is not obvious over the cited references. First, for the reasons set forth above, Mendez fails to disclose or suggest the present invention, alone or with Hunter et al.

Second, the further references of Aurio et al. and Young et al. would not render the present invention obvious. The Office Action considers the references to fill apparent deficiencies of Mendez and Hunter et al. (i.e., their failure to disclose konjac glucomannan, animal based protein and mixing). However, none of the additional references provides a disclosure or suggestion of Applicant's claimed invention, and conductive heating still would not appear to be disclosed by these additional references. Moreover, the Aurio et al. citation contains no reference to dough (which is Applicant's food to be cooked according to the embodiments of claims 22-25). Furthermore, the other additional cited reference, Young et al., contains references to animal fat but not to animal protein. Even the additional references would appear not only to fail to disclose

the Applicant's invention, as claimed, but also, to be deficient of a teaching or suggestion even to make the combinations proposed in the Office Action.

For the above reasons, and for these additional reasons, reconsideration and a withdrawal of the rejection, with respect to claims 22-25, is respectfully but strenuously traversed.

Claims 16-20 and 26-28 stand rejected under 35 U.S.C. 103(a) as being unpatentable over Guyon et al. (US 2,244,193) in view of Mendez. This rejection is respectfully but strenuously traversed and reconsideration and a withdrawal of the rejection is respectfully requested.

Applicant's invention is not obvious over the cited references. Applicant has discussed the reasons why Mendez does not disclose or suggest the Applicant's present invention. First, for these same reasons, the Applicant's invention is not obvious even in view of the further combination of Mendez with Guyon et al.

Second, Guyon et al. and Mendez relate to cooking of discrete food items, such as meats (e.g., hamburger), fish, fowl (see Guyon et al. at col. 3, lines 31-43), and discuss uniformly cooking these foods (id.). Mendez and Guyon et al. fail to disclose or suggest cooking of dough. Even the combination of references, as proposed in the Office Action, not only is deficient for the above stated reasons, but also for a lack of teaching of cooking dough in the first place, as the Applicant's inventive method provides, as well as the failure to teach or disclose other steps and features claimed by Applicant.

One of ordinary skill in the art would not have been led to make the combination proposed in the Office Action, namely, combining Mendez with Guyon et al. Mendez discloses providing foraminous surfaces in its cooking device so grease may enter and immerse the food to be cooked. However, the Guyon et al. reference, sought to be combined with Mendez, discloses excluding the liquid from the receptacle at all times (see Guyon et al. col. 3, lines 20-26). Therefore, one of ordinary skill in the art would not have been led to combine these references in the first place. In addition, the proposed combination of the two references here is improper, as the function of the references would need to be destroyed in making the combination. Though Mendez is relied on for a teaching or disclosure of hinged plates the Mendez disclosure hinges foraminous plates, and discloses a device used to contain food while grease may flow into the device to immerse the food.

Moreover, since the inventions relate to cooking meats and fish (and do not mention dough), Guyon et al. is concerned with pressure building up, and therefore provides a pressure relief valve (17). Mendez, however, discloses an apparatus where apertures are provided in the upper surface for flow of liquid. One of ordinary skill in the art would not be led by Guyon et al. to provide a hinge, since Guyon et al. discloses an apparatus that is designed to be lifted from a clamping force of a clamp (22) in a pot or container (20) that contains the hot liquid (24). A holder or handle (18, 19) is provided in Guyon et al. for inserting into and lifting the device (10) out of the cooking liquid. A hinge, as disclosed and claimed in the Applicant's present invention, would not be desirable with Guyon et al. and one of ordinary skill in the art would not have been led to

modify Guyon et al. by providing a hinge on its apparatus. If the Guyon et al. device were modified with the Mendez hinge, as proposed in the Office Action, the lifting of the Guyon et al. device would be impractical and actually would present a hazard. One might imagine hinging two components which are to be lifted and inserted as a unit into the Guyon et al. fryer device. The handling of the Guyon et al. device, as per its disclosure, would not have led one of ordinary skill in the art to modify Guyon et al. by providing a hinge.

Guyon et al. discloses screwing the top (10) and bottom (11), and discloses screw threads (12 and 13), and not hinges. In fact, not only does Guyon et al. fail to mention hinges, it mentions specific components, clamping or fastening means, to hold the parts together. One of ordinary skill in the art would not have been led to consider hinging the Guyon et al. top and bottom parts. Guyon et al. does not provide a disclosure or suggestion of applying a hinge as the Office Action proposes. In fact, Guyon et al. does disclose that "the top is removed from the bottom of the container so the contents in the bottom are freely accessible for eating or by removal therefrom." (Guyon et al., col. 3, lines 16-19). One of ordinary skill in the art looking at Guyon et al. and considering its disclosure and desired purpose and function, so that food in the bottom is freely accessible for eating, would not seek to append the Guyon et al. top (which may contain grease or be hot), by hinging the top and bottom parts together. (Though it is conceivable that a plate may be hot, such as the bottom of Guyon et al., it would not have been prudent, let alone obvious to seek to attach additional parts (such as the Guyon et al. top)

where Guyon et al. specifically discloses use of its bottom part as a serving piece. It would not have been obvious to modify Guyon et al. with Mendez.

For these reasons, and those set forth above, the proposed combination of Mendez and Guyon et al. would not have been obvious. Reconsideration and a withdrawal of the rejection are respectfully requested.

Applicant's invention is not obvious over the cited references and should be patentable.

Claims 16-20 and 26-30 and 34 stand rejected under 35 U.S.C. 103(a) as being unpatentable over Dembecki (US4,313,964) in view of Mendez. This rejection is respectfully but strenuously traversed and reconsideration and a withdrawal of the rejection is respectfully requested.

Applicant's invention is not obvious over the cited references. Applicant has discussed the reasons why Mendez does not disclose or suggest the Applicant's present invention. First, for these reasons, the Applicant's invention is not obvious even in view of the further combination of Mendez with Dembecki.

Second, Dembecki relates to a device for making cone-shaped food products. Specifically, a conical mold is used to apply pressure to sandwich dough into the conical mold by fastening mold parts together. Dembecki must therefore unfasten the compressed mold parts in order to remove the food item product from the mold. Since, according to Dembecki the mold parts are fastened with a lock mechanism, it follows that the lock mechanism must be disabled or unlocked in order to remove the food. Contrary

to the proposed combination of references relied on as a basis for rejection in the Office Action, one of ordinary skill in the art would not have been led to modify Dembecki with the hinge of Mendez, or a hinge at all. Dembecki provides conical mold parts. One mold part is lowered onto another mold part in a vertical relationship. The mold parts are then clamped to compress the dough. Hinging the Dembecki conical mold parts would not have been an obvious modification, nor would it have been practical as the conical mold parts would not function for the purposes of Dembecki. The proposed modification is contrary to Dembecki. One of ordinary skill in the art would not have combined the teachings of hinging with Dembecki.

The filling of its mold disclosed by Dembecki is another reason why the proposed combination and modification would be further contrary to Dembecki's disclosure. For example, if the filling material is to be placed on the top of Dembecki's lower cone mold part, the upper cone mold part must be lowered onto the lower cone mold part (or the lower cone mold part raised into the upper). This is what Dembecki discloses. (See Dembecki at col. 3, lines 32-39) Given the disclosure of Dembecki and its stated purpose, one of ordinary skill in the art would not have been led to modify Dembecki with the hinge disclosed by Mendez.

For the above reasons, the rejection of claims 16-20 and 26-30 and 34 are not obvious over Dembecki and Mendez, and the rejection should be withdrawn.

Claims 22-25 stand rejected under 35 U.S.C. 103(a) as being unpatentable over Dembecki in view of Mendez, as applied above, and further in view of Aurio et al. (US 20060099324) and Young et al. (US 6,048,564). This rejection is respectfully but

strenuously traversed and reconsideration and a withdrawal of the rejection is respectfully requested.

Applicant's invention is not obvious over the cited references. First, for the reasons set forth above, Mendez fails to disclose or suggest the present invention, alone or with Dembecki as proposed in the Office Action.

Second, the further references of Aurio et al. and Young et al. would not render the present invention obvious. The Office Action considers the references to fill apparent deficiencies of Dembecki and Mendez (i.e., their failure to disclose konjac glucomannan, animal based protein and mixing). However, as set forth above (in connection with the Mendez and Hunter references to which the Office Action proposed combining with Young et al. and Aurio et al.) none of the additional references provides a disclosure or suggestion of Applicant's claimed invention, and conductive heating is still not disclosed. In addition, the Aurio et al. citation contains no reference to dough (which is Applicant's food to be cooked according to the embodiments of claims 22-25). Furthermore, the other additional cited reference, Young et al. contains references to animal fat but not to animal protein. Even the additional references would appear not only to fail to disclose the Applicant's invention, as claimed, but also, to be deficient of a teaching or suggestion even to make the combinations proposed in the Office Action.

For these reasons, and the reasons set forth above, reconsideration and a withdrawal of the rejection is respectfully but strenuously traversed.

Claim 31 stands rejected under 35 U.S.C. 103(a) as being unpatentable over Dembecki in view of Mendez, as applied above, and in further view of Cummins (US 5,731,022). This rejection is respectfully but strenuously traversed and reconsideration and a withdrawal of the rejection is respectfully requested.

Applicant's invention is not obvious over the cited references. Applicant has discussed the reasons why Dembecki and Mendez do not disclose or suggest the Applicant's present invention. First, for these reasons, the Applicant's invention is not obvious even in view of the further combination of Mendez and Dembecki with Cummins.

Second, there are additional reasons why the proposed combination with Dembecki and Mendez with Cummins would not be obvious. First, turning to Mendez, the Office Action acknowledges the failure of Mendez to disclose cooking dough whatsoever. Mendez, as pointed out above, discloses cooking foods (fish, potatoes, meat) that have discrete shapes, rather than forming foods. Therefore, one would not seek to extrude meat or fish into the Mendez apparatus. That is something not taught or suggested by Mendez. Accordingly, there is no suggestion or disclosure to utilize the extrusion considered in the Office Action to be disclosed by Cummins.

Likewise, the extrusion also would appear to be contrary to the application of dough as disclosed by Dembecki. Dembecki would need to position its dough at the upper point or tip (13) of the lower or male mold (10) so that it is compressed into the mold parts. Extrusion would not be applied by one of ordinary skill in the art looking at Dembecki. Rather, Dembecki utilizes placement of a wad of dough onto a tip, and

instead of extrusion, compression is used to position the dough in the mold. Even if one were to consider extruding to be placing the dough on the tip of Dembecki (which it really is not) the dough is not extruded into the mold at that point. Rather another step, namely moving the dough into the mold space or cavity by compression, is required, so therefore, it cannot be said that using extrusion would be used to place the dough in the mold. If the dough were simply cooked after what might be considered extrusion, a cooked wad shaped item would result, and not the conical shape sought by Dembecki's invention.

To further distinguish the Applicant's present invention, Applicant has amended claim 31 to recite that the shell has a groove therein and that the extruding involves extruding dough from an apparatus to a groove of said shell. This amendment is fully supported by the Applicant's specification, see p. 3, line 21- p. 4, line 3. Applicant's invention is distinguishable over the cited art. The shell groove receives the extruded dough. Accordingly, the extruding step of the Applicant's claimed method places the dough into the groove of the shell. As previously distinguished, Mendez does not even discuss dough, and one would not have understood from Mendez to extrude its fish, meat or potatoes, and, Dembecki does not extrude to place its dough into the cavity, but rather uses compression to have the dough positioned in its mold cavity.

For the above reasons, the Applicant's invention, as recited in claim 31 is not taught, suggested or disclosed by the cited references. Reconsideration and a withdrawal of the rejection is respectfully requested.

Claim 35 stands rejected under 35 U.S.C. 103(a) as being unpatentable over Dembecki in view of Mendez, as applied above, and in further view of Henessey (US 6,508,166). This rejection is respectfully but strenuously traversed and reconsideration and a withdrawal of the rejection is respectfully requested.

Applicant's invention is not obvious over the cited references. Applicant has discussed the reasons why Dembecki and Mendez do not disclose or suggest the Applicant's present invention. For these reasons, the Applicant's invention is not obvious even in view of the further combination of Mendez and Dembecki with Henessey.

Second, there are additional reasons why the proposed combination with Dembecki and Mendez with Henessey would not be obvious. First, turning to Mendez, there is not a disclosure of linking a first shell with a second shell so that a plurality of food products may be cooked. Applicant recites that each shell has first plate and a second plate (see claim 31 from which claim 35 depends). Claim 35 recites linking shells together (as opposed to linking the first and second plates of a shell together). Applicant has amended claim 34, from which claim 35 depends to more particularly articulate the invention by reciting that a plurality of shells are provided, and that the first shell is linked with a second shell.

None of the references discloses the linkage of the plurality of shells. Contrary to the Office Action, Dembecki does not disclose a c-shaped linkage for linking a first shell to a second shell. The reference in the Office Action to Dembecki appears to be referring to a bayonet type mount where tabs of a female mold part are locked onto a male mold

part (each mold part being for the same mold that would make one food product. Like Mendez, there is no disclosure in Dembecki where the male and female mold parts of a first mold are linked with male and female mold parts of a second mold. The disclosure in Dembecki that provides for two molds appears not to link the molds, as Applicant discloses and claims, but rather, places the molds on a tray (47). Accordingly, the cited references of Dembecki and Mendez fail to disclose any linkage of molds together in the first place. One of ordinary skill in the art would not have been taught to link the molds together. Mendez provides a handle, and one would not seek to place the Mendez devices together.

One of ordinary skill in the art would not find a teaching or suggestion in Dembecki to link two of the cone molds to each other. Contrary to the Office Action, Dembecki uses a tray to hold multiple molds, not a linkage between the molds. Nor would the references provide s suggestion of linking two molds together in the first place.

Even if, however, assuming that one sought to combine the teachings of Henessey with the other cited references, the present invention would still not be arrived at. Henessey discloses a tray (12) with a central raised portion (16) with openings (14) for receiving a head (30) of a donut maker (22). This is not a disclosure of the Applicant's invention. Henessey merely discloses placing two sets of a donut head and cover on a tray. The Applicant's claimed invention is not taught or disclosed by the cited references.

Applicant's claim 35 recites, as part of the Applicant's claimed method, linking, which includes placing one c-shaped linkage on a pin linkage, and where one pin linkage is carried on one shell and where a c-shaped linkage is provided on another shell.

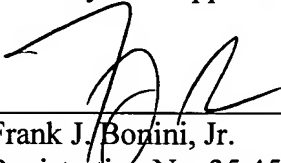
Response to final Office Action dated February 28, 2008

Response dated: August 28, 2008

If further matters remain in connection with any of the rejections addressed herein, the Examiner is invited to telephone the Applicant's undersigned representative to hold an interview to discuss them.

If an extension of time is required, the Commissioner is requested to consider this a request for a petition for the appropriate extension of time.

Respectfully submitted,
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